



Lavender Lemonade Blondies

Bottom layer

- 1 box yellow or white cake mix
- 1 egg
- 1 stick butter, melted
- 1 tablespoon culinary lavender, pulverized in blender
- 1 tsp. Cookie Nip

Top layer

- 1 8 oz. pkg cream cheese, softened
- 1 stick butter, melted
- 2 eggs
- Juice and zest of 2 lemons
- 3 cups powdered sugar

Preheat oven to 350. Pour lavender into the blender and pulse. Using an electric mixer, combine all ingredients for the bottom layer until the dough forms a soft ball. Pat the mixture in the bottom of a rectangular glass dish. Mix cream cheese, butter, and eggs until smooth. Add powdered sugar and the lemon juice and zest. Mix until creamy. Pour over the top of the mixture in the glass dish. Bake for 45 minutes. Remove while the top is still jiggly and not completely set. Cool and cut into squares. The bars should be gooey. Sprinkle with powdered sugar.